



CRISPY CRUMBED MUSHROOMS

HEAT LEVEL 🔥🔥🔥

Delight in the crispiness of our Crispy Crumbed Mushrooms - perfectly breaded and fried mushrooms, offering a satisfying and flavorful bite-sized treat.

10 Mins

4 Servings

INGREDIENTS

200g button mushrooms
Salt and freshly ground black pepper to taste
80ml (1/3 cup) cake flour
2 extra large eggs, beaten
60ml (1/4 cup) [Spur Salad & French Fry Dressing](#) or [Sweet Chilli Dressing](#)
500ml (2 cups) dried breadcrumbs
45ml (3 Tbsp) chopped fresh parsley or 15ml (Tbsp) dried
Cooking oil for deep-frying

METHOD

- 1 Wipe the mushrooms with kitchen paper and trim the stalks slightly.
- 2 Dip the mushrooms one by one into the flour, then the beaten egg whisked together with [Spur Salad & French Fry Dressing](#).
- 3 Mix the breadcrumbs, parsley and seasoning together. Coat mushrooms in the breadcrumb mixture until evenly coated.
- 4 Heat the oil in a deep frying pan over medium heat, and fry the mushrooms in batches for 3-4 minutes until crispy and golden brown. Drain on kitchen paper.
- 5 Serve warm with [Spur Salad & French Fry Dressing](#) or [Sweet Chilli Dressing](#).

VARIATIONS

- 1 Substitute the button mushrooms with Portabellini mushrooms.

Tip

- 1 Place crumbed mushrooms in fridge for at least 30 minutes before deep-frying. This will prevent crumbs from falling off while frying.

